randell

preparation tables

8000n | 9000k | 9200 | 9000-7

8000n series preparation tables

More Solutions From Randell.

Our exclusive mechanically-cooled raised rail in the 8000N series offers easy access to all food pans while meeting strict food safety temperature pan requirements. It's the most effective and efficient refrigerated prep table available.

Our 9000 and 9200 series offer great workplace options as well and the 3000 series hot food prep tables complement any of the refrigerated models.

Compact or high capacity, salad top or work top, all our models bring powerful, efficient, operator-friendly performance to the most demanding operators.

8000N Series: An Efficient Solution

Raised rail for lower temperatures

Our exclusive cold wall conductive cooling design transfers cold efficiently through recessed food pans — instead of trying to force cold from the bottom only. Our design meets food safety temperature pan requirements without risk of freezing the product. For food safety precautions, the raised rail is sealed to the base to prevent spills from contaminating food stored in the refrigerator below.

Frost line cools surface of pans for safe food temperatures

Space and energy saving design

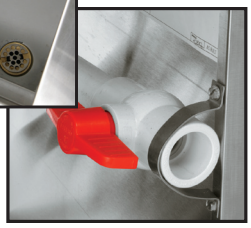
Side-mounted compressors are cooled without needing to exhaust hot air through the back or side of the unit. This exclusive front-breathing design enables the compressor to run 25º cooler, and you can build the unit in with zero clearance or curb-mount it to meet the most discriminating designs.

An independent rail thermostat allows adjustment of the base and rail temperatures separately. At night, shut off the rail to save 50% or more on daily utility costs.

Easy-to-clean ergonomic design

Smooth interior to easily remove debris from beneath pans

- Randell has the only raised rail unit that comes standard with a drain.
- Hinged louver on front of unit to easily drain water and debris from inside the rail instead of sponging or mopping.



Spills wash through industry's only standard over-sized rail drain

- Smooth interior for easy cleaning.
- Most ergonomic reach available.

Unmatched durability

- High impact ABS door jams and door/drawer liners for superior thermal-break for less sweating in humid conditions.
- Extra insulation valve in doors with deeper stepped profile to provide improved seal for minimal air-gap.
- Exclusive press-fit gaskets. Clean or replace the gaskets easily — without tools.

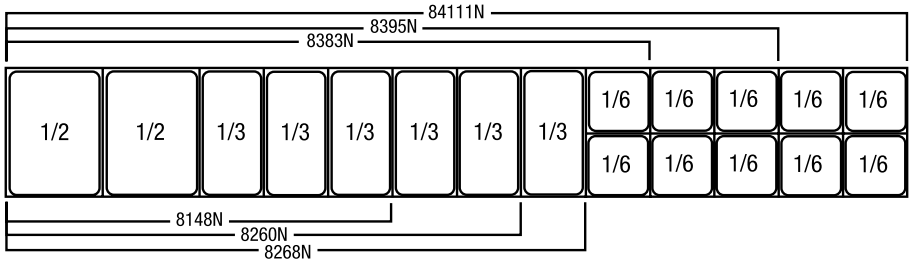
Unrivaled versatility

Randell units offer many options and models to meet your needs. All standard units can be modified to meet your custom requirements. You choose the number and size of drawers and doors. Add shelves, cutting boards, or pizza grates. Choose casters or legs.

8000N Series Raised Rail Refrigerator - Standard Models

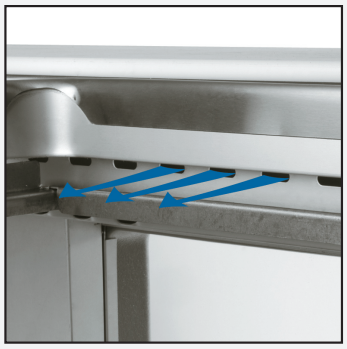
Part No.	Length	Depth	Height	Doors	Storage (Cu. Ft.)	Pan Capacity	NEMA	HP	Approx. Weight
8148N	48″	33″	42.9″	(1)27″	9	(6)1/3	5-15P	1/3	342
8260N	60″	33″	42.9″	(2)24″	14.8	(8)1/3	5-15P	1/3	400
8268N	68″	33″	42.9″	(2)27″	17.8	(9)1/3	5-15P	1/3	428
8383N	83″	33″	42.9″	(2)24″ & (1)21″	23.5	(10)1/3	5-15P	1/2	550
8395N	95″	33″	42.9″	(3)27″	28.2	(12)1/3	5-15P	1/2	600
84111N	111″	33″	42.9″	(3)24″ & (1)21″	32.8	(14)1/3	5-20P	5/8	638

8000N Pan Capacities

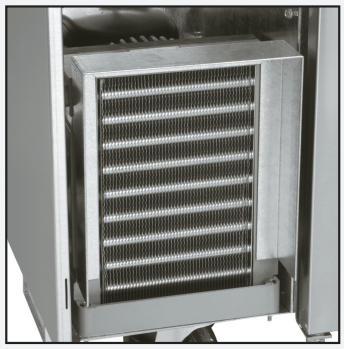


8000N series, model 8268N, casters standard

9000k & 9200 series preparation tables



Cold air is moved above pan line without risk of freezing product



Side-mounted air duct exhausts out the front to use less space and cool more efficiently

Press-fit gaskets can be cleaned or replaced easily — without tools

Full depth interior accommodates sheet pans

9000K & 9200 Series: Efficient & Versatile

The 9000K and 9200-32-7 models are efficient and versatile performers, without the addition of a raised rail. Ideal for sandwich and sub shops, the optional drawers provide bulk salad storage and are great salad prep units.

Unsurpassed usability, reliability, and cost efficiency

Like the 8000N series, these units are flexible. Add a toaster or a steamer. Expand the counter space. Have as few as 10 pans, or as many as 30 pans in your salad top.

Exclusive performance-enhancing details

- Effective cooling above the pan line — without risk of freezing — by moving cold air over the top from front to back.
- With the exclusive ducted air-flow, less velocity is needed to provide the cold blanket of air above the food which will create less drying out of delicate products.
- Air is not exhausted out the back so the units require less space while cooling more efficiently.
- Press-fit gaskets provide for tight door and drawer seals allowing easier maintenance and cleaning.
- Lift-off louver for easy access to the condenser coil for cleaning.
- Heavy-duty expansion valve refrigeration system speeds the recovery time for enhanced cooling.

Unrivaled versatility

Randell units offer many options and models to meet your needs. All standard units can be modified to meet your custom requirements. Choose from our salad top, salad top with prep, or our work top units.

9000K-7 High Volume Refrigerator - Standard Models

Part No.	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity	HP	Approx. Weight
9030K-7	48″	33″	34.9″	(2)18″	10.1	(9)1/3	1/3	335
9040K-7	60″	33″	34.9″	(2)24″	14.7	(12)1/3	1/3	460
9045K-7	72″	33″	34.9″	(2)27″	19.3	(15)1/3	3/8	475
9050K-7	84″	33″	34.9″	(2)24″ & (1)18″	23.9	(15)1/3	3/8	520

NOTE: 10″ wide cutting board standard, depth & height dimensions for all Part No.s do not include cutting board overhang

9200-32-7 Salad Top W/Roll Cover Refrigerator - Standard Models

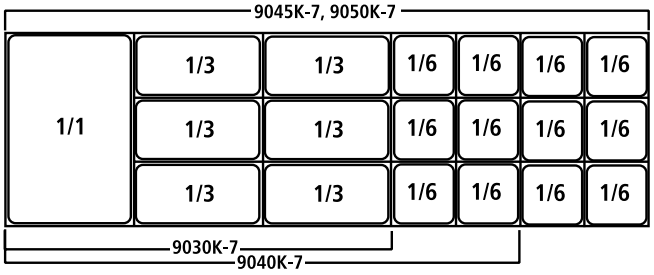
Part No.	Length	Depth	Work Height	Doors	Storage (Cu. Ft.)	Pan Capacity	HP	Approx. Weight
9210-32-7	48″	33″	36″	(2)18″	12.2	(4)1/3	1/3	325
9200-32-7	60″	33″	36″	(2)24″	16.5	(5)1/3	1/3	420
9230-32-7	72″	33″	36″	(2)27″	19.8	(8)1/3	3/8	450
9220-32-7	84″	33″	36″	(2)24″& (1)18″	20.6	(8)1/3	3/8	500

NOTE: 12″ wide cutting board standard, depth & height dimensions for all Part No.s do not include cutting board overhang, 6″ high adjustable legs standard

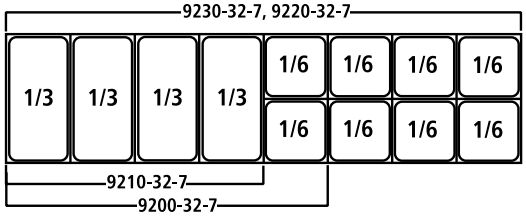
9200-32-7 Work Top Refrigerator & Freezer - Standard Models							
Part No.	**Length**	**Depth**	**Work Height**	**Doors**	**Storage (Cu. Ft.)**	**HP**	**Approx. Weight**
9215-32-7	48″	33″	36″	(2)18″	11.6	1/3	325
9205-32-7	60″	33″	36″	(2)24″	16.2	1/3	370
9235-32-7	72″	33″	36″	(2)27″	20.1	1/3	390
9225-32-7	84″	33″	36″	(1)18″& (2)24″	23.2	1/3	435
9215F-32-7	48″	33″	36″	(2)18″	9.5	1/3	325
9205F-32-7	60″	33″	36″	(2)24″	13.5	1/3	370

NOTE: 3″ high backsplash standard, 6″ high adjustable legs standard, "F" signifies freezer

9000K Pan Capacities



9200 Pan Capacities



9000K series, model 9040K-7, casters and roll cover standard

9200-32-7 work top units have a solid work top prep area

9200-32-7 salad top units have a work top prep area and hold from 4 to 8 (1/3) size pans

9000-7 series preparation tables

9000-7 Series: Ultra Compact

Space saving design Randell 9000-7 series rear mount tables offer maximum optimization of space. Model offerings include 27″ and 32″ footprints — ultra compact, yet powerful enough to be effective salad tops or work tops. All models can be cooled without exhausting hot air through the back or side, for installation in tight spaces with zero back wall and side clearance.

Easy maintenance The rear mount prep tables feature unique engineering — self-contained, removable refrigeration systems with thermostatic controls that can easily be changed without replacing the entire unit.

9000-7 Work Top Refrigerator & Freezer - Standard Models

Part No.	Length	Depth	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
9402-7	27″	30″	36″	(1)27″	5.7	1/4	190
9802-7	36″	30″	36″	(2)18″	7.9	1/4	220
9302-7	48″	30″	36″	(2)24″	10.8	1/4	265
9602-7	60″	30″	36″	(2)27″	13	1/4	350
9604-7	72″	30″	36″	(3)24″	16.8	1/4	330
9402F-7	27″	30″	36″	(1)27″	5.7	1/3	190
9802F-7	36″	30″	36″	(2)18″	7.9	1/2	220
9302F-7	48″	30″	36″	(2)24″	10.8	1/2	265

NOTE: "F" signifies freezer

9000-7 Undercounter Refrigerator & Freezer - Standard Models

Part No.	Length	Depth	Height	Doors	Storage (Cu. Ft.)	HP	Approx. Weight
9404-7	27″	30″	36″	(1)27″	5.7	1/4	190
9404-7R	27″	30″	36″	(1)27″	5.7	1/4	190
9404-7DW	27″	30″	36″	(2) DRAWERS	-	1/4	190
9404-32-7	32″	32.8″	36″	(1)32″	8.6	1/4	252
9404-32D-7	32″	32.8″	36″	(2) DRAWERS	-	1/4	300
9301-7	48″	30″	36″	(2)24″	10.8	1/4	265
9404F-7	27″	30″	36″	(1)27″	5.5	1/3	175
9404F-7R	27″	30″	36″	(1)27″	5.5	1/3	175
9404F-7DW	27″	30″	36″	(2) DRAWERS	-	1/3	175
9404F-32-7	32″	32.8″	36″	(1)32″	8.6	1/2	252
9404F-32D-7	32″	32.8″	36″	(2) DRAWERS	-	1/2	300
9301F-7	48″	30″	36″	(2)24″	10.8	1/2	265

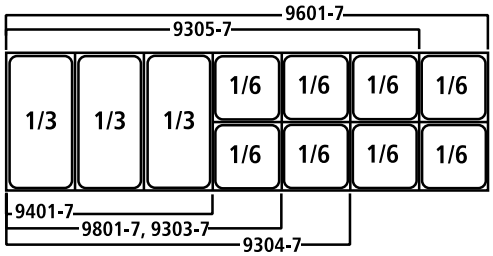
NOTE: "F" signifies freezer

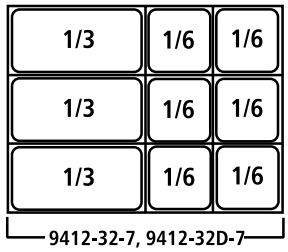
9000-7 Salad Top Refrigerator - Standard Models

Part No.	Length	Depth	Height	Doors	Storage (Cu. Ft.)	Pan Capacity	HP	Approx. Weight
9401-7	27″	30″	36″	(1)27″	5.7	(3)1/3	1/4	175
9412-32-7	32″	32.8″	36″	(1)32″	8.6	(6)1/3	1/4	252
9412-32D-7	32″	32.8″	36″	(2) DRAWERS	-	(4)1/1	1/4	300
9801-7	36″	30″	36″	(2)18″	7.8	(4)1/3	1/4	245
9303-7	48″	30″	36″	(2)24″	10.8	(4)1/3	1/4	280
9304-7	48″	30″	36″	(2)24″	10.8	(5)1/3	1/4	280
9305-7	48″	30″	36″	(2)24″	10.8	(6)1/3	1/4	280
9601-7	60″	30″	36″	(2)27″	13.8	(7)1/3	1/4	300

NOTE: 12″ wide poly cutting board standard (9412-32-7 & 9412-32D-7 supplied with 8″ wide poly cutting board), depth & height dimensions for all Part No.s do not include cutting board overhang.

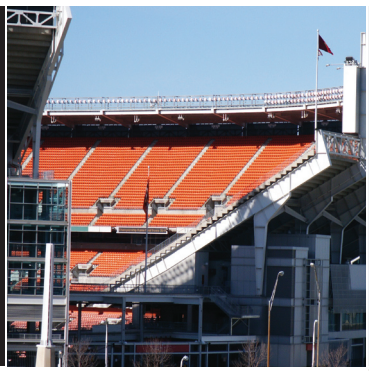
9000-7 Pan Capacities





9000-7 series, model 9401-7, legs standard

preparation table applications



Versatile Applications

Whether it's lasagna at the elementary school, sandwiches at the hospital, pizza at the pub or hot dogs at the ball park, Randell Preparation Tables are used by small and medium-sized operations that require safety compliant, high performing equipment.

- ***K-12 Schools***
- ***Colleges & Universities***
- ***Health Care***
- ***Casual Dining***
- ***Quick Serve***
- ***Stadiums***

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